PASTA – PASTA – PASTA

NOTE: These recipes are for pasta extruding machines like Popeil, CTC's Pasta Express, Cuisinart, Rival, Simac, Vitantonio, and Waring or like machines.

If mixing by hand: make a "well" in the dry ingredients and put the liquids in the "well" and mix.
Kneed by hand and cut by hand or kneed and cut in a pasta roller.

If using a Kitchen Aid mixer or a food processor just follow their instructions for making pasta dough.

Cooking Times for Fresh Pasta

Capellini (angel hair)	1 to 2 minutes
Linguine	2 to 3 minutes
Fettuccine	2 to 3 minutes
Egg Noodles	2 to 3 minutes
Asian Noodles	2 to 3 minutes
Gnocchi	2 minutes
Spaghetti	2 to 3 minutes
Thick spaghetti	3 to 4 minutes
Small macaroni	3 to 4 minutes
Large macaroni (rigatoni, penne)	3 to 5 minutes
Lasagna	2 minutes
Tortellini	3 to 4 minutes
Ravioli	5 minutes

SEMOLINA PASTA

This is the type of pasta you buy when you choose imported dried. Simolina flour, ground from durum wheat, is also marketed as pasta flour. It is increasingly available in well-stocked supermarkets and in most specialty food shops. Simolina has the biggest gluten content of any wheat flour, and thus makes very sturdy, flavorful pasta, which holds up to aggressive saucing.

Makes 1 pound: use for spaghetti, linguine, tubular macaroni, and lasagna

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3 cups semolina four
about ¾ cup water
½ teaspoon salt
2 teaspoons olive or vegetable oil

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1. Measure the flour by scooping it into a measuring cup and leveling it off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Start the machine and slowly pour ¾ cup water and the oil into die mixing container. Process, adding additional water by tablespoons if needed, and amide as directed in the machines manual.
3. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

BASIC EGG PASTA

This is probably the most versatile and widely used homemade pasta. Because of the egg content, it must be refrigerated or frozen.

Makes 1 pound: recommended for all pasta shapes

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3 cups unbleached flour
½ teaspoon salt
3 "large" eggs
2 teaspoons olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Break eggs into a liquid measuring cup. Add the oil and enough water to make ¾ cup. Use a fork or a small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

WHOLE WHEAT PASTA

This ratio of whole wheat to white flour results in a light brown pasta with a delicate nutty flavor and a firm but still tender texture.

Makes 1 pound: use for spaghetti, linguine, tubular macoroni, lasagne

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2 cups whole wheat flour
1 cup all-purpose unbleached white flour
½ teaspoon salt
2 "large" eggs
¼ cup milk
2 teaspoons olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Break eggs into a liquid measuring cup. Add milk, oil and enough water to make ¾. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

BASIL and GARLIC PASTA

This is a highly seasond pasta with a stand-out pesto flavor. It is particulary well suited to creamy sauces and soups, such as Minestrone.

Makes 1 pound: use for spaghetti, linguine, tubular macoroni, lasagne

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3 garlic cloves, crushed through a press
1 tablespoon olive oil
3 cups all-purpose unbleached flour
½ teaspoon salt
3 "large" eggs
¼ cup finely chopped basil
Water

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1. in a small skillet or sauce pan, cook garlic in the oil over low heat, stirring constantly, for 1 minute.
2. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

BEET PASTA

Beet pasta is similar to Tomato Pasta but is somewhat sweeter in taste, brighter color and more delicate in texture.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
2 “large” eggs
¼ cup pureed cooked fresh beets or canned beets or baby food beets
2 teaspoons vegatable oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Break the eggs into liquid measuring cup. Add the pureed beets, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

BLACK PEPPER PASTA

Pepper gives pasta an intreging subtle taste and appearance. Use it to add zip to nearly any sauce.

Makes 1 pound: recommended for all pasta shapes except angel hair or capellini.

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3 cups all-purpose unbleached flour
1 tablespoon coarse or medium grind black pepper
½ teaspoon salt
3 "large" eggs
2 teaspoons olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the pepper and salt.
2. Break the eggs into liquid measuring cup. Add oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

CAJIN PASTA

The intensity of flavor will very with the brand of Cajun or "blackened" spice mix that you use. You may have to fiddle around with the amount and brand at first. The pasta should have a hint of Cajun herds and spices, but not so much that it overwhelms the sauce.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
1 tablespoon Cajun or "blackened" spice
3 "large" eggs
2 teaspoons vegatable oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the spice blend.
2. Break the eggs into liquid measuring cup. Add oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

CARROT PASTA

Carrot gives pasta a fabulous sunny yellow color, which makes a beautiful palette with all sorts of green and red sauces. If you wish, add a chopped herb, such as tarragon, for a lovely, flavorful pasta that needs little more sauce than a little more garlic and oil.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
2 “large” eggs
¼ cup pureed cooked fresh carrot or baby food carrots
2 teaspoons olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the spice blend.
2. Break the eggs into liquid measuring cup. Add the pureed carrot, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

CILANTRO PASTA

Cilantro is an important herb both in Latin America and Far Eastern cooking, making this pasta very versatile, indeed.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
3 “large” eggs
¼ cup minced cilantro
2 teaspoons olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the spice blend.
2. Break the eggs into liquid measuring cup. Add the cilantro, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

CORNMEAL PASTA

Use yellow cornmeal to give a golden hue and pleasantly gritty texture to the pasta.

Makes 1 pound: recommended for all pasta shapes.

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2 cups all-purpose unbleached flour
1 cup yellow cornmeal
½ teaspoon salt
3 “large” eggs
2 teaspoons corn or vegatable oil
Water

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1. Measure the flour and cornmeal by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the spice blend.
2. Break the eggs into liquid measuring cup. Add the cilantro, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

DRIED HERB PASTA

Dried herbs have more potency than fresh, so a small amount goes a long way in pasta dough. For best flavor, start with a newly opened jar or one that you have had on the shelf no longer than a month. Nearly any herb will do. Tarragon, marjoram, oregano thyme, dill and sage are good herbs to start with.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
1 tabelspoon dried herb of choice
½ teaspoon salt
3 "large" eggs
2 teaspoons olive or vegatable oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. Break the eggs into liquid measuring cup. Add the cilantro, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

JALAPEÑO PASTA

There are just enough jalapeño peppers here to give the pasta a bit of a kick but not so many that they overwhelm a sauce. This pasta is especially good in a tandem with other spicy ingredients, but you may like it tossed with a little oil and broth and some fresh herbs, too.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
1/2 tabelspoon dried herb of choice
½ teaspoon salt
3 "large" eggs
1 tabelspoon minced or pickled jalapeño peppers
2 teaspoons olive or vegatable oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. Break the eggs into liquid measuring cup. Add the jalapeños, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

LEMON PASTA

Tart in flavor and light in texture, this is a perfect pasta with spring vegetables and seafood of all kinds.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
3 “large” eggs
2 tabelspoons lemon juice
2 teaspoons olive or vegatable oil
2 tabelspoons finely grated lemon zest
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. Break the eggs into liquid measuring cup. Add the lemon juice, lemon zest, oil and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

ORANGE PASTA

Orange and tomato are naturally good flavor combinations, so this pasta teams up well with almost any tomato sauce as well as with seafood and vegetable sauces.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
2 “large” eggs
¼ cup orange juice
2 tabelspoons finely grated orange zest
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. Break the eggs into liquid measuring cup. Add the orange juice, orange zest and enough water to make ¾ cup. Use fork or small whisk to lightly beat eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

POTATO GNOCCHI

Most pasta machines come equipped with a special extruder die that creates lovely little potato gnocchi, or dumplings, complete with perfect ridges and hollows for catching every morsel of sauce. Baking the potatoes results in just the right degree of moisture and lightness so that you shouldn't need to add any additional liquid, but the flour may be need to be adjusted slightly as you mix.

Makes 1 pound.

1-½ pounds of baking potatoes
About 1 ½ cups all-purpose unbleached flour
¾ teaspoon salt

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1. Preheat oven to 400 degrees. Pierce the potatos in one or two places with a fork and bake on a rack in the oven untiltender when pierced with the point of aknife, 45 to 60 minutes, bepending on size. When cool enough to handle, cut in half, scoop out the patato and put through a patato ricer. While potatos are still slightly warm, place in mixing container of the pasta machine.
2. Measure the flour by scooping it into a meausering cup and leaveling it off with the back of a knife. Sift it into the mixing container of the pasta machine with the salt.
3. Start the machine. Process just until the dough begins to come together, about 1 minute, adding additional flour by tabelspoons if necessary. Extrude as directed in the machine's manual.
4. Use gnocchi immediatly or spread on baking sheets and refigerate, covered, for up to 8 hours. Or place gnocchi in a single layre on a baking sheet, freeze until firm, then store in sealed plastic bags in the freezer.

SAFFRON PASTA

Saffron, probably the world's most expensive spice, is also the strongest, both in flavor and in color. Consequencly, it takes only about ½ teaspoon of crushed threads to color a whole batch of pasta a brilliant sunny color and imbue it with the distinstive, slightly peppery flavor that is saffron's alone. An equal amount of turmeric will give a similar color, though not much taste.

Makes 1 pound: recommended for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
½ teaspoon crushed saffron threads
2 teaspoons of very hot water, plus water as needed
3 "large" eggs
2 teaspoons of vegitable oil

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. In liquid measuring cup, dissolve the saffron in the 2 teaspoons of hot water; allow to stand for 5 minutes. Break the eggs into liquid measuring cup. Add the oil and enough additional water to make ¾ cup. Use fork or small whisk to lightly beat eggs. Let stand for 10 minutes to allow the saffron to begin to color the liquid.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

SCALLION PASTA

Mild scallions, also known as green onions, give this pasta both a delicate spring color and a rather sophisticated flavor. Look for slender scallions, which have a more delicate flavor.

Makes 1 pound: recommend for all pasta except angle hair or capellini

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3 cups all-purpose unbleached flour
½ teaspoon salt
3 "large" eggs
⅓ cup very finely chopped scallions
2 teaspoons of vegitable oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt.
2. Break the eggs into liquid measuring cup. Add the scallions and oil additional water to make ¾ cup. Use fork or small whisk to lightly beat eggs. Let stand for 10 minutes to allow the saffron to begin to color the liquid.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

SPINACH PASTA

Fresh cooked spinach can be used, but frozen chopped spinach is so much easier and produces such good results that it should be the first choice. Be sure to squeeze out all excess moisture from the spinach. A cheesecloth bag or a fine-mesh strainer works well.

Makes 1 pound: recommend for all pasta except angle hair or capellini

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3 cups all-purpose unbleached flour
½ teaspoon salt
⅛ teaspoon nutmeg
2 "large" eggs
2 teaspoons of vegitable oil
¼ cup thawed frozen chopped finely spinach, squeezed dry

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the herb and salt and nutmeg.
2. Break the eggs into liquid measuring cup. Add the oil and enough water to make ½ cup. Pour into a mixing bowl and add spinach. Lightly whisk to blend.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

SUN-DRIED TOMATO PASTA

With this dusky red color and rich flavor, this pasta can stand on its own sauced only with a little butter and white wine or take any number of assertive sauces.

Makes 1 pound: recommened for all pasta shapes.

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3 cups all-purpose unbleached flour
¼ cup (1 ounce) oil-packed sun-dried tomatoes, drained and rinsed
2 “large” eggs
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine.
2. Puree the sun-dried tomatoes in a food processor. Add eggs and process briefly just to blend. Pour into a liquid measuring cup and add enough water to make ¾ cup.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

TOMATO PASTA

The difference between this and sun-dried tomato pasta is the more delicate flavor and brighter color imparted by the tomato paste.

Makes 1 pound: recommened for all pasta shapes.

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3 cups all-purpose unbleached flour
½ teaspoon salt
2 “large” eggs
½ cup tomato paste
2 teaspoons of olive oil
Water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Break the eggs into liquid measuring cup. Add the tomato paste, oil and enough water to make ¾ cup plus 1 tablespoon. Use a fork to lightly beat the eggs.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

WILD MUSHROOM PASTA

While this recipe was developed with porcini mushrooms, any kind of dried wild mushrooms can be used. The depth of the brown color will depend on the color of the mushrooms. This is assertively flavored pasta, so use it with equally potent and earthy sauces, or try no sauce at all save a light coating of olive oil and chopped garlic.

Makes 1 pound: recommend for all pasta except angle hair or capellini

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1 ounce dried mushrooms, such as porcini
¼ cup boiling water
½ teaspoon salt
2 "large" eggs
2 teaspoons of olive oil
Water

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1. Put the mushroons in a measuring cup and pour the boiling water over them, pressing the mushrooms to submerge them in the water. Let stand until the mushrooms are softened, about 20 minutes. Spoon the mushrooms onto a food processor. Strain the soaking liquid into the processor, taking care not to pour in any sediment left in the bottom of the measuring cup. Puree the mushrooms.
2. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
3. Break the eggs into liquid measuring cup. Add the mushroom puree, oil and enough water to make ¾ cu. Use a fork to lightly beat the eggs.
4. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
5. Spread the pasta out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours or frozen up to one month.

CHINESE EGG NOODLES

These rich, golden noodles are great with a wide variety of sauces. This is also the preferred dough for won ton wrappers and other Asian dumplings.

Makes 1 pound: use for angle hair, regular spaghetti, linguine and fettuccine-width Asian noodles as well as won ton wrappers

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3 cups all-purpose unbleached flour
½ teaspoon salt
⅓ cup milk
3 “large” egg yokes
Water
Cornstarch

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Measure the milk in a liquid measuring cup. Add the egg yokes and lightly beat with a fork. Add enough water to make ¾ cup.
3. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
4. Spread the noodles out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. Sprinkle lightly with cornstarch to prevent stickiness. Store in the refrigerator for up to 24 hours or freeze up to one month.

JAPANESE UDON NOODLES

These traditional Japanese noodles are made with high-gluton bread flour. The doughis mixed a bit longer than most to produce a pleasantly chewy noodle.

Makes 1 pound: recommened for spaghtti and linguine

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3 cups unbleached bread flour
1 teaspoon salt
About ¾ cup water

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1. Measure the flour by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
3. Spread the noodles out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. Sprinkle lightly with cornstarch to prevent stickiness. Store in the refrigerator for up to 24 hours or freeze up to one month.

ASIAN RICE NOODLES

Rice noodles are extremely popular all over Asia, where they are usually sold dried. The fresh version is made with rice flour, which is available in health food stores, and high-gluten bread flour. Rice noodles make a particularly delicious foil for all kinds of Asian sauces.

Makes 1 pound: recommended for Asian noodles, thin spaghetti and linguine.

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2 cups bread flour
1 cup white rice flour
1 teaspoon salt
About ¾ cup water

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the salt.
2. Start machine and slowly poor the liquid into the mixing container. Process, adding additional water by tablespoons if needed and extrude as directed in machines manual.
3. Spread the noodles out on wax paper or kitchen towels. Let dry for at least 15 minutes or up to 2 hours before using. Sprinkle lightly with rice flour to prevent stickiness. Store in the refrigerator for up to 24 hours or freeze up to one month.

PLAIN BREAD STICKS

It's fun to watch the pasta machine kneed and shape bread dough for bread sticks. It takes a bit longer to mix bread dough than pasta dough, but a little practice will teach you just when the dough is the correct consistency for extruding.

Makes 1 pound; 25 to 30 bread sticks

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3 cups bread flour
1 envelope rapid-rise yeast (2 teaspoons)
1 teaspoon salt
1 teaspoon sugar
¼ cup olive oil
1 cup warm water (about 110 degrees)

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine. Add yeast, salt and sugar to container and mix until well blended.
2. Start machine and slowly poor the oil and water into the mixing container. Process for 3 minutes, adding additional water or flour by tablespoons if needed until dough is almost smooth and begins to clump together into small balls. Using the bread stick attachment, extrude as directed in machines manual.
3. Cut the dough into 6-inch lengths. On a lightly floured surface, use the palms of your hands to roll each piece of dough to 9 or 10-inch lengths. Place the bread sticks 1 inch apart on un-greased baking sheets and set aside in a warm place for 30 minutes or until slightly risen.
4. Preheat oven to 375 degrees. Bake bread sticks until pale golden brown and crisp, 15 to 20 minutes. Cool on wire rack. The bread sticks can be stored for 1 day well wrapped in a plastic bag, or frozen for 1 month.

HERBED BLACK PEPPER BREAD STICKS

These herd and black pepper-flecked bread sticks make a fabulous hors d'oeuvre. Try this with your favorite soft cheese.

Makes 25 to 30 bread sticks

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3 cups bread flour
1 envelope rapid-rise yeast (2 teaspoons)
1 tablespoon coarsely ground black pepper
2 teaspoons finely crumbled dried fresh herbs,
such as basil, rosemary, thyme, sage and/or marjoram

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine. Add yeast, pepper, salt and sugar to container and mix until well blended.
2. Start machine and slowly poor the oil and water into the mixing container. Process for 3 minutes, adding additional water or flour by tablespoons if needed until dough is almost smooth and begins to clump together into small balls. Using the bread stick attachment, extrude as directed in machines manual.
3. Cut the dough into 6-inch lengths. On a lightly floured surface, use the palms of your hands to roll each piece of dough to 9 or 10-inch lengths. Place the bread sticks 1 inch apart on un-greased baking sheets and set aside in a warm place for 30 minutes or until slightly risen.
4. Preheat oven to 375 degrees. Bake bread sticks until pale golden brown and crisp, 15 to 20 minutes. Cool on wire rack. The bread sticks can be stored for 1 day well wrapped in a plastic bag, or frozen for 1 month.

PARMESAN BREAD STICKS

Serve these crisp, cheese-flavored bread sticks as a snack or with almost ann soup or pasta dish.

Makes 25 to 30 bread sticks

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3 cups bread flour
½ cup grated Parmesian cheese
1 envelope rapid-rise yeast (2 teaspoons)
1 teaspoon salt
1 teaspoon sugar
¼ teaspoon cayene
¼ cup olive oil
1 cup hop water (about 120 degrees)

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine. Add cheese, yeast, salt, sugar and cayenne to container and mix until well blended.
2. Start machine and slowly poor the oil and water into the mixing container. Process for 3 minutes, adding additional water or flour by tablespoons if needed until dough is almost smooth and begins to clump together into small balls. Using the bread stick attachment, extrude as directed in machines manual.
3. Cut the dough into 6-inch lengths. On a lightly floured surface, use the palms of your hands to roll each piece of dough to 9 or 10-inch lengths. Place the bread sticks 1 inch apart on un-greased baking sheets and set aside in a warm place for 30 minutes or until slightly risen.
4. Preheat oven to 375 degrees. Bake bread sticks until pale golden brown and crisp, 15 to 20 minutes. Cool on wire rack. The bread sticks can be stored for 1 day well wrapped in a plastic bag, or frozen for 1 month.

SALTED BREAD STICKS

Serve these with cocktails. They look particularly striking when fanned out in of a tall glass.

Makes 25 to 30 bread sticks

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3 cups bread flour
1 envelope rapid-rise yeast (2 teaspoons)
½ teaspoon salt
1 teaspoon sugar
¼ cup olive oil
1 cup hop water (about 120 degrees)
1 egg yoke, slightly beaten with 2 teaspoons water (Egg wash)
About 2 tablespoons course kosher salt or sea salt

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine. Add cheese, yeast, salt, sugar and cayenne to container and mix until well blended.
2. Start machine and slowly poor the oil and water into the mixing container. Process for 3 minutes, adding additional water or flour by tablespoons if needed until dough is almost smooth and begins to clump together into small balls. Using the bread stick attachment, extrude as directed in machines manual.
3. Cut the dough into 6-inch lengths. On a lightly floured surface, use the palms of your hands to roll each piece of dough to 9 or 10-inch lengths. Place the bread sticks 1 inch apart on un-greased baking sheets and set aside in a warm place for 30 minutes or until slightly risen.
4. Preheat oven to 375 degrees. Using a small brush, paint the tops of the bread sticks with the egg wash and sprinkle heavily with salt.
5. Bake bread sticks until pale golden brown and crisp, 15 to 20 minutes. Cool on wire rack. The bread sticks can be stored for 1 day well wrapped in a plastic bag, or frozen for 1 month.

WHOLE WHEAT BREAD STICKS

These nutty, whole wheat bread sticks are wonderful served with soups or salads. For a delicious twist, brush the bread sticks with an egg wash and sprinkle with sesame seeds just before they go into the oven.

Makes 25 to 30 bread sticks.

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2 cups bread flour
1 cup whole-wheat flour
1 envelope rapid-rise yeast (2 teaspoons)
1 teaspoon salt
1 cup olive oil
1 tabelspoon molasses
1 cup hop water (about 120 degrees)

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine. Add cheese, yeast, salt, sugar and cayenne to container and mix until well blended.
2. Combine the olive oil and molasses in a measuring cup. Start the machine and slowly pour the oil and molasses mixture and the water into the container. Process for about three minutes, adding additional water or flour by the tablespoons if needed, until the dough is almost smooth and begins to clump together into small balls. Using the bread stick attachment, extrude as directed in machines manual.
3. Cut the dough into 6-inch lengths. On a lightly floured surface, use the palms of your hands to roll each piece of dough to 9 or 10-inch lengths. Place the bread sticks 1 inch apart on un-greased baking sheets and set aside in a warm place for 30 minutes or until slightly risen.
4. Preheat oven to 375 degrees. Bake bread sticks until pale golden brown and crisp, 15 to 20 minutes. Cool on wire rack. The bread sticks can be stored for 1 day well wrapped in a plastic bag, or frozen for 1 month.

CHOCOLATE PASTA

Use your pasta machine to make this surprisingly delicious desert pasta.

Makes 1 pound: use for fettuccine or linguine

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2 ¾ cups all-propose flour
½ cup unsweetened cocoa powder
½ cup sugar
¼ cup salt
3 “large eggs”
Milk

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the cocoa, sugar and salt.
2. Break eggs into a liquid measuring cup. Add enough milk to make ¾ cup. Use a fork or small whisk to lightly bear the eggs.
3. Start the machine and slowly pour the liquid into the mixing container. Process, adding additional milk if needed, until the dough begins to clump together. Extrude as directed in machines manual.
4. Spread pasta out on wax paper or kitchen towels. Let dry at least 15 minutes or for up to 2 hours before using. The pasta can be stored in the refrigerator for up to 24 hours.

SWEET MARSALA PASTA

This slightly sweet dough is used to make delectable Italian-style cookies and pastries

Makes 1 pound: use to make lasagna strips for cookies and pastries.

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3 cups all-purpose flour
3 tablespoons confectioners' sugar
¼ teaspoon salt
6 tablespoons butter, softened
3 "large" eggs
¼ to ⅓ cup Marsala or other sweet wine

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1. Measure the flours by scooping it into a measuring cup and leveling off with the back of a knife. Sift it into the mixing container of the pasta machine along with the sugar and salt. Cut butter into small pieces, distribute over the flour, and turn the machine on to mix until the butter is evenly distributed.
2. Break eggs into a liquid measuring cup. Add enough Marsala to make ¾ cup. Use a fork or small whisk to lightly bear the eggs.
3. Start the machine and slowly pour the liquid into the mixing container. Process, adding additional wine if needed, until the dough begins to clump together. Extrude as directed in machines manual.
4. Loosely cover the dough with plastic wrap or kitchen towel until ready to use.